

2023 Ried Pletzengraben 1^{er} Grüner Veltliner

*Dockner
Tom*

WEINGUT SEIT 1912

RIED PLETZENGRABEN

The south-east and south-facing vineyard is terraced and lies at an altitude of just under 300-380 meters above sea level and is located in the municipality of Inzersdorf.

The Pletzengraben is one of our steepest vineyards with a gradient of more than 20%. Grüner Veltliner, Riesling and also Traminer find optimal conditions here.

From a geological point of view, the vineyard is divided into two parts. In the northern part, the vines are rooted in loose conglomerate of the Hollenburg-Karstetten formation. These conglomerate deposits consist mainly of calcareous, solidified carbonate gravel in a sandy base mass. These are around 15 million year old river and delta deposits from a river in the Limestone Alps, the so-called Ur-Traisen.

The southern part of the vineyard is largely covered by loess, which, however, has a clear gravel layer from the upper conglomerates. Loess is calcareous rock dust (mainly silt) that was blown here by strong winds during the cold phases of the Ice Age.

THE VINTAGE 2023

A dry winter was followed by a cool spring with sufficient rainfall in April. The late budding calmed the winemaker's heart because there was little risk of late frost. By mid-May the cold was over. The wine blossom, which is so important for us, was a little late in mid-June, but then a warm summer set in and any residue was forgotten. The vines' water reservoir was replenished by rain in August and nothing stood in the way of harvesting from the end of September - at the same time like 2022.

The result in the glass: Typically cool style of the Traisental: freshness, paired with spice and mineral elegance.

TASTING NOTES

Apple, pear, wet stone and delicate anise - the longer you take your time, the more complex the variety of aromas becomes. On the palate, the acidity is well integrated into the medium body and makes the wine appear taut. The mineral spiciness appears on the tongue like a phoenix rising from the ashes in the finish and stays there for a long time.

FOODPAIRING

Goes perfectly with boiled beef with a cream based on bread and horseradish, potato pancakes and chive sauce or with spicy shakshuka.

VILLAGE & VINEYARD: Inzersdorfer Pletzengraben

APPELLATION: Traisental DAC

CLASSIFICATION (Österreichische Traditionsweingüter): 1^{er} Erste Lage

VARIETY: Grüner Veltliner

SOIL: Conglomerate

VINES PLANTED: 2004

SELECTIVE HANDPICKED: Mid October

SKIN CONTACT: 6 - 8 hours

AGEING: Stainless steel vats and one part in big wooden barrels, 10 months on the fine lees

BOTTLING: September

ALCOHOL: 13,0%vol

RESIDUAL SUGAR: 1,6 g/l

ACIDITY: 5,6 g/l

SERVING TEMPERATURE: 11°C

AGEING POTENTIAL: 2025-2037

VEGAN



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